



GROUP MENU

SAR 299 per person

Pappadam Selection, Chutneys & Raita (M, G, C, Md) 187 Cal

Aloo Chaat, Tamarind, Sev (M, V) 265 Cal

or

Patiala Fried Chicken, Imli & Mint (M) 464 Cal

Kid Goat Methi Keema, Salli, Pao (M, E, G) 542 Cal

or

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber (M, E, Md) 433 Cal

or

Achari Paneer Tikka, Fig & Cashew Nut, Corn Chaat (M, N, V, Md) 376 Cal

Chicken Butter Masala (M, N) 474 Cal

or

Goan Prawn Curry (C, M) 292 Cal

Served with:

Basmati Rice (Vg) 184 Cal or Bread Basket (G, M, E) 585 Cal

Add: Tandoori Masala Lamb Chop, Walnut Chutney (N, M) 186 Cal SAR 65

Add: Lasooni Wild Tiger Prawn, Red Pepper Chutney (C, M) 488 Cal SAR 60

Bengali Angoori Rasmalai, Pistachios & Rose (M, N, V) 343 Cal

(G) Gluten (F) Fish (P) Peanuts (N) Nuts (M) Milk (So2) Sulphur Dioxide (Ce) Celery (C) Crustaceans (E) Eggs (Md) Mustard (Ss) Sesame (Mo) Molluscs (L) Lupin (S) Soya (V) Vegetarian (Vg) Vegan. Please inform us of any allergies or dietary requirements. An individual's salt intake should not exceed 5 grams per day, equivalent to 2,000 milligrams of sodium.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices are in SAR and inclusive of 15% VAT



Scan the code to identify high salt items and the time required to burn calories.



GROUP MENU

SAR 350 per person

Pappadam Selection, Chutneys & Raita (M, G, C, Md) 187 Cal

Gol Guppas, Jaljeera, Potato, Sprouting Moong (G, Vg) 238 Cal

Punjabi Samosa, Saunth Chutney (G, M, V) 356 Cal

Kid Goat Methi Keema, Salli, Pao (M, E, G) 542 Cal

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber (M, E, Md) 433 Cal

Goan Cafreal Nile Perch Tikka, Tomato Chutney (F, M) 384 Cal

Chicken Butter Masala (M, N) 474 Cal

or

Goan Prawn Curry (C, M) 292 Cal

Baby Chicken Biryani, Pomegranate Raita (G, N, E, M, Ss) 489 Cal

Served with: Dal Maharani (M, V) 285 Cal, Khatta Meetha Baingan (M, Md, V) 386 Cal

Bread Basket (G, M, E) 1170 Cal

Gold Leaf Gulab Jamun, Almonds (M, N, G, V) 343 Cal

Cardamom & Basmati Rice Kheer (M, N, G, V) 286 Cal

(G) Gluten (F) Fish (P) Peanuts (N) Nuts (M) Milk (So2) Sulphur Dioxide (Ce) Celery (C) Crustaceans (E) Eggs (Md) Mustard (Ss) Sesame (Mo) Molluscs (L) Lupin (S) Soya (V) Vegetarian (Vg) Vegan. Please inform us of any allergies or dietary requirements.
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GROUP MENU

SAR 450 per person

Pappadam Selection, Chutneys & Raita (M, G, C, Md) 187 Cal

Gol Guppas, Jaljeera, Potato, Sprouting Moong (G, Vg) 238 Cal

Aloo Chaat, Tamarind, Sev (M, V) 130 Cal

Amritsari Shrimp & Queenies, Dill Raita (C, Mo, M) 512 Cal

Gilafi Quail Seekh Kebab, Mustard & Mint Chutney (M, Md) 489 Cal

Lasooni Wild Tiger Prawns, Red Pepper Chutney (C, M) 488 Cal

Tandoori Masala Lamb Chop, Walnut Chutney (C, M) 292 Cal

Chicken Awadhi Korma (M, N) 438 Cal

Goan Prawn Curry (C, M) 292 Cal

Lamb Shank Biryani, Pomegranare Raita (G, M, Ss, N, E) 623 Cal

Served with: Dal Maharani (M, V) 285 Cal, Khatta Meetha Baingan (M, Md, V) 386 Cal

Add: Sikandari Lamb Raan (N, M) 2496 Cal SAR 45 Per Person

Bengali Angoori Rasmalai, Rose Petals & Pistachios (M, N, G, V) 343 Cal

Gold Leaf Gulab Jamun, Almonds (M, N, G, V) 343 Cal

(G) Gluten (F) Fish (P) Peanuts (N) Nuts (M) Milk (So2) Sulphur Dioxide (Ce) Celery (C) Crustaceans (E) Eggs (Md) Mustard (Ss) Sesame (Mo) Molluscs (L) Lupin (S) Soya (V) Vegetarian (Vg) Vegan. Please inform us of any allergies or dietary requirements.
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GROUP MENU

SAR 600 per person

Pappadam Selection, Chutneys & Raita (M, G, C, Md) 187 Cal

Gol Guppas, Jaljeera, Potato, Sprouting Moong (G, Vg) 238 Cal

Punjabi Samosa, Saunth Chutney (G, M, V) 356 Cal

Amritsari Shrimp & Queenies, Dill Raita (C, Mo, M) 512 Cal

Kid Goat Methi Keema, Salli, Pao (M, E, G) 271 Cal

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber (M, E, Md) 433 Cal

Lasooni Wild Tiger Prawns, Red Pepper Chutney (C, M) 488 Cal

Tandoori Masala Lamb Chop, Walnut Chutney (C, M) 292 Cal

Chicken Butter Masala (M, N) 474 Cal

Sikandari Lamb Raan (M, N) 2496 Cal

Tellicherry Lobster Biryani (C, Ss, M, N, Md) 542 Cal

Served with: Dal Maharani (M, V) 285 Cal, Khatta Meetha Baingan (M, Md, V) 386 Cal

Basmati Rice (Vg) 184 Cal or Bread Basket (G, M, E) 585 Cal

Gold Leaf Gulab Jamun, Almonds (M, N, G, V) 343 Cal

Bengali Angoori Rasmalai, Rose Petals & Pistachios (M, N, G, V) 343 Cal

Selection of Homemade Ice Creams (M, E) 212 Cal

(G) Gluten (F) Fish (P) Peanuts (N) Nuts (M) Milk (So2) Sulphur Dioxide (Ce) Celery (C) Crustaceans (E) Eggs (Md) Mustard (Ss) Sesame (Mo) Molluscs (L) Lupin (S) Soya (V) Vegetarian (Vg) Vegan. Please inform us of any allergies or dietary requirements. An individual's salt intake should not exceed 5 grams per day, equivalent to 2,000 milligrams of sodium.

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